



VALENTINES DAY GALA 2010

LOBSTER & LUMP CRAB GATEAU

Saffron & Sherry Cream Sauce

CHILLED BLACKBERRY & CHAMPAGNE BISQUE

with Crème Fraiche

TANGLE OF ARUGULA & WATER CRESS

with Riesling Poached Anjou Pear & Gorgonzola
White Balsamic & Fine Herb Vinaigrette

SEARED TRONÇON OF HALIBUT & GRILLED PETITE FILET

Cannellini Bean & Parmesan Mash, Young Vegetables & Sauce Verge

DESSERT TRIO PLATE